

Arthur's

STARTERS

Today's Soup | Cup 5 Bowl 8

Chef daily soup

Classic Gumbo | Cup 5 Bowl 8

Shrimp and sausage, okra, bell peppers, onions, white rice

Chicken Wings | 14

Naked, or tossed in one of our house sauces: bourbon BBQ, buffalo-garlic, or Nashville hot

Hand Breaded Chicken Tenderloins | 10

Naked, or tossed in one of our house sauces: bourbon BBQ, buffalo-garlic, or Nashville Hot

Truffle Fries | 12

Parmesan, fresh herbs, white truffle oil

Tasso Deviled Eggs | 10

Southern deviled eggs, spicy Tasso

Classic Shrimp Cocktail | 11

Cocktail sauce, lemon wedges

SANDWICHES

All sandwiches served with choice of: shoestring fries, onion rings, or fresh fruit

Burger Classic | 13

8oz (two, four oz. patties) Angus beef. Bacon, shaved lettuce, tomato, onion, sliced pickles, choice of cheese, house sauce. Optional toppings: sautéed mushrooms, jalapenos, caramelized onions,

Trace Signature Burger | 14

8oz (two, four oz. patties) Angus beef blend. Caramelized onions, shaved lettuce and tomato, blackberry-bacon jam, choice of cheese, house sauce

Grilled Chicken Sandwich | 13

Marinated chicken breast, lettuce, tomatoes, onions, brioche roll

Clubhouse Flatbread | 10

Fresh mozzarella, caramelized onions, bell peppers, smoked sausage, sweet chili aioli

Fried Pickle Spears | 9

Fried dill pickle spears piled high, cajun ranch

Crawfish Dip | 16

Louisiana crawfish tails, melted cheese, green onions, house chips

Club Nachos | 12

Thick cut chips piled high. House made cheese sauce, peppers, jalapenos, and green onions. Add chicken 5, shrimp 7, or Bohemian pulled pork 6

Artichoke Spinach Dip | 11

Melted cheese, seasoned bread crumbs, house chips.

Crispy Brussels Sprouts | 12

Applewood smoked bacon, shredded Parmesan, house vinaigrette

SALADS

*add grilled chicken 5 | salmon 8 | shrimp 7 **

Clubhouse Salad | 12 *

Mixed greens, cucumbers, shredded cheddar, applewood smoked bacon, croutons, house ranch

Winter Salad | 11 *

Kale, romaine, red onions, butternut squash, dried cranberries, pecans, Dijon vinaigrette

Caesar Salad | 11 *

Romaine hearts, shaved Parmesan, fried anchovies, baguette crisp, Caesar dressing

Classic Wedge & Steak | 25

Iceberg lettuce and thinly sliced beef tenderloin. Applewood smoked bacon, red onions, cherry tomatoes. Creamy bleu cheese and bleu crumbles

Soup and Salad | 3

Add a cup of soup to any salad

ENTREES

Pepper Jack Mac | 14

Chef's famous Pepper Jack mac & cheese. Add fried chicken or andouille | 5

Pulled Pork Tacos | 14

Bohemian pulled pork, chipotle aioli, cabbage slaw

Fish Tacos | 15

Seared fish, cabbage slaw, sweet chili aioli, sesame seeds

Cajun Shrimp Pasta | 23

Fettuccini, grilled shrimp, andouille cream, green onions

Filet of Beef | 38

8 oz. Angus beef tenderloin, new potatoes, asparagus, sauce Bordelaise *

Chicken Under A Brick | 19

Pan-seared half chicken, stone-ground grits, asparagus, pecan-lemon gremolata, caramelized onion jus *

Chef's Daily Fish | MKT

Ask your server about today's preparation *

Cajun Grilled Cauliflower | 16

Cauliflower, trinity rice, black eyed pea salad, roasted garlic dressing

**Inquire with your server to make this item "carb-friendly"*

DESSERT

- Chocolate Mousse Cake | 8
- Key Lime Pie | 8
- New York Style Cheesecake | 8
- Brownie Sundae | 6
- Vanilla Ice Cream | 6
- Chef's Special Flavored Ice Cream | 6

KIDS MENU

- Includes choice of fries, fruit,
or house made chips*
- Chicken Tenders | 7
- Grilled Cheese | 7
- Pepper Jack Mac N' Cheese | 7
- Hot Dog | 7
- Cheeseburger | 7

Trace Cocktails

- French Martini | 13
Grey Goose, Chambord, cranberry juice
- Moscow Mule | 8
Stolychnaya vodka, fresh lime, ginger beer
- Ultimate Margarita | 10
Tangy mix of Hornitos Reposado, Gran Marnier, and lime
- Spiked Palmer | 8
A classic with a kick. Firefly Sweet Tea vodka, lemonade
- Cranberry Almond Cosmo | 13
Grey Goose, DiSaronno, Cointreau, cranberry
- Thyme On My Hands | 10
Hendrick's gin, fresh thyme, lemon juice, honey
- Raspberry Smash | 10
Luscious blend of Jack Daniels, Chambord and sour mix
- Orange Crush | 10
Gran Marnier, Hornitos Reposada, orange juice, muddled mint

Wine Selection

SPARKLING

- Wycliff, Brut, CA. 7 | 27
- Avissi, Prosecco, Veneto 9 | 35

CHARDONNAY

- Trinity Oaks, CA. 7 | 27
- Kendall Jackson, Vinter's Reserve CA. 9 | 35
- Sonoma Cutrer, Russian River Ranches 12 | 47
- La Crema, Sonoma | 35 BTL

OTHER WHITES

- Pinto Grigio, Trinity Oaks CA. 7 | 27
- Pinot Gris, Acrobat, by King Estate, OR. 9 | 35
- Sauvignon Blanc, Kim Crawford, New Zealand 9 | 35
- Burgundy, Joseph Faiveley 2016 | 50 BTL
- Sancerre, Henry Natter 2018 | 50 BTL

PINOT NOIR

- Trinity Oaks, CA. 7 | 27
- Meiomi, CA. 10 | 37
- La Crema, Monterey | 35 BTL
- Belle Glos "Clark & Telephone" CA. 2018 | 50 BTL

MERLOT

- Trinity Oaks, CA. 7 | 27
- Merlot, Duckhorn, Napa 2015 | 50 BTL

CABERNET SAUVIGNON

- Trinity Oaks, CA. 7 | 27
- Stemmari, Sicily 8 | 31
- Joel Gott, CA. 10 | 37
- Quilt, Napa 2018 | 50 BTL
- Silver Oak, Napa 2014 | 140 BTL

OTHER REDS

- Cabernet, The Prisoner "Cuttings" CA. 2015 | 80 BTL
- Cabernet, Justin "Isosceles" Paso Robles 2015 | 70 BTL
- Zinfandel, The Prisoner "Saldo" 2015 CA. | 50 BTL